



TASTING MENU | \$68

Salmon Tartare

Oyster Emulsion, Beer Batter Scraps, Dill Oil



Octopus & Borlotti Bean Stew

Smoked Roe, Gremolata



V Aged Parmesan Hand-Rolled Linguine

Crispy Sourdough



Roasted Barramundi

Shellfish Sauce, Zucchini

or

N Aged Rib & Slow-Cooked Cheek Of Beef

Creamed Potato, Broccolini & Hazelnut, Jus



V Bayswater 'Bounty' Bar

70% Chocolate Bar, Coconut Sorbet

Must be ordered by the whole table... sorry 😊

V Vegetarian
N Contains nuts

We serve free flow Nordaq FRESH sparkling/still water.

To cover the cost of running this eco-friendly filtration system, we charge a **\$1 contribution per person**. If you do not wish to support this cause, please feel free to let us know.

Prices are subject to 10% service charge & GST



PLANT-BASED TASTING MENU | \$58

N **Tuscan Kale & Purple Cabbage Slaw**
Roasted Sesame Dressing, Dukkah



N **Charred Broccolini, Roasted Carrot**
Hazelnut Pesto, Furikake



N **Truffle & Sweetcorn Cracked Wheat 'Risotto'**
Cashew Crumb



Roasted Zucchini, Crushed Eggplant
House-Dried Tomatoes, Arbequina Olive Oil

or

Impossible™ 'Meatballs' Marinara Spaghetti
Gremolata



Crushed Seasonal Berries, Raspberry Sorbet
Mint

Must be ordered by the whole table... sorry 😊

N Contains nuts

We serve free flow Nordaq FRESH sparkling/still water.

To cover the cost of running this eco-friendly filtration system, we charge a **\$1 contribution per person**. If you do not wish to support this cause, please feel free to let us know.

Prices are subject to 10% service charge & GST